The Future of Senior Living Dining Technology, Available Now

Part 1
Heather Whitehouse
Director, Product Management
Agenda

1. Technology Trends
2. The Senior Living Landscape
3. Operational Excellence & Transparency in Operations
4. The Resident Experience
Mobile EHR
Ability to chart where you’re providing care.

Voice-First
Lower or eliminate the tech training barrier.

SaaS
Minimize local IT resources

Portals
Immediate connection between residents and staff

Robots
Improve the quality of living at a lower cost of care

Technology
Long-term Care and Senior Living
Electronic Health Records
Advancing the Adoption of Health IT

- **2009**: HITECH Act accelerates the implementation of EHRs
- **2012**: Acceptance of SaaS in LTC/Senior Living
- **2014**: 97% of Hospitals have EHR
  - 57% Provide access to patients
  - Inter provider exchange still low
  - Only 11% share data with LTC
- **2017**: Legislature for advancement of nationwide interoperability
- **2020**: Advanced Infrastructure to support person-centered care and self-managed health
“We’re not thinking about if we are just doing tech for tech’s sake. We need to ask ourselves what it will actually be used for.”

LILLY DONOHUE
CEO, Holiday Retirement

Senior Housing News,
Senior Living Shouldn’t Rush into Tech Adoption
March 23, 2017 by Alana Stramowski
What problem are we trying to solve?
Challenges of Growing Complexity

Deliver one, integrated enterprise solution to meet needs across the continuum of care.
Resident Dining

Provide residents with dining flexibility:

- Informal Dining
- Table Service
- In-Room Ordering
- Mobile Ordering
Nutrition and Menu Management

Reduce Risk by Managing:

Prescribed Diets
Nutritional Goals
Consistency Modifications
Allergen Alerts
Foodservice Management

- Standardize Kitchens across Multiple Sites
- Vendor Integrations
- Track & Measure from Truck to Fork
- Make Decisions with Enterprise-Wide Insight
- Customer-Facing Allergy & Nutritional Information
Retail and Point of Sale

Integrated with Foodservice Systems

Expand to Gift Shops, Salons, Fitness Centers and more

Dynamic & Flexible Hardware

Create New Revenue Streams

One System for All Service Concepts
Security & Access Control

- Keyless Access Control
- Video Monitoring
- Resident Tracking
- Privilege Management
- Emergency Lockdown
Benefits

- Increase Satisfaction
- Drive New Revenue
- Improve Efficiencies
- Reduce Risk
Creating Exceptional Experiences Across Your Campuses
Creating Exceptional Experiences Across Your Campuses
Creating Exceptional Experiences Across Your Campuses
On Premises vs. Cloud Hosted

Why the Solution Architecture Matters

Heavy Workload

- Hardware Maintenance
- IT Personnel
- Patches & Upgrades
- Customization & Implementation
- Training

Lighter Workload

- Customization & Implementation
- Training

Cloud Hosted
On Premises vs. Cloud Hosted

Why the Solution Architecture Matters

Apply Fixes/Patches/Upgrades
Downtime management
Performance tuning
Rewrite customizations & integrations
Upgrade dependent applications
Managing IT Personnel
Hardware, database, network, and security maintenance

Subscription Fee

On Premises

Cloud Hosted
Traditional Disparate Systems

Food Service Management System

Diet Office System

Card System + Point of Sale
“...Information Exchange is a Key to Better Transitions, Better Outcomes and Cost Savings.”

Leading Age’s Center for Aging Services Technologies (CAST)
Integrated Solutions for Resident Life
Procurement
Connecting to the Supply Chain for Product Standardization and Visibility
Menu & Recipe Cost and Nutrition Flow

Turkey Club (Recipe) $3.87

Tomato Ingredient (Spec Item)

Tomato Vendor Items (Product IDs)
- Prime Vendor $20.14/30#
- Gino’s $1.99/Pound
- McDonald’s Farm $20/bushel

Nutritional Facts:
- Calories: 160
- Total Fat: 9g
- Total Carbohydrates: 26g
- Sodium: 370mg

Vendor Items:
- Tomato: Product IDs

USDA

Ref: cbord
Maximize efficient use of corporate recipes for communities of various size.

Large community orders:
- Celery Diced -1/4”, 4/5#
- Celery Sticks pre-cut -4”, 4/3#

Small community orders:
- Celery Bunch
TRANSPARENCY = TRUST
<table>
<thead>
<tr>
<th>Item Name</th>
<th>Qty Needed</th>
<th>UofM</th>
<th>Shelf Count</th>
<th>Stock Unit</th>
<th>Notes</th>
<th>Order Quantity</th>
<th>Purchase Unit</th>
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</thead>
<tbody>
<tr>
<td>Cream Heavy Whipping 35% (410)</td>
<td>7.09</td>
<td>32 Oz</td>
<td></td>
<td>12/32 OZ</td>
<td></td>
<td>1</td>
<td>12/32 OZ</td>
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<tr>
<td>Milk Skim 1/2 Pint (Milk52Pint)</td>
<td>240</td>
<td>1/2 pint</td>
<td></td>
<td>1/2 pint</td>
<td></td>
<td>11</td>
<td>24/5 pt</td>
</tr>
<tr>
<td>Bacon Layflat 22/26 Ct (30)</td>
<td>2.14</td>
<td>15 LB</td>
<td>18</td>
<td>Pound</td>
<td></td>
<td>2</td>
<td>1/15 Lb</td>
</tr>
<tr>
<td>Crab Meat Claw Pasteurized (391)</td>
<td>11.25</td>
<td>1 Lb</td>
<td></td>
<td>12/1 LB</td>
<td></td>
<td>2</td>
<td>6/1 LB</td>
</tr>
<tr>
<td>Garlic Chopped In Water (599)</td>
<td>0.28</td>
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<td></td>
<td>6/32 OZ</td>
<td></td>
<td>1</td>
<td>6/32 OZ</td>
</tr>
<tr>
<td>Soup Base Beef Low Sodium (1219)</td>
<td>1.51</td>
<td>Pound</td>
<td></td>
<td>6/1 LB</td>
<td></td>
<td>1</td>
<td>6/1 LB</td>
</tr>
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</table>
## Item Usage

**Vendor Name:** Baltimore DC  
**Delivery Date:** 4/13/2017  
**Covering these dates:** 4/14/2017 to 4/18/2017  
**Total Order Cost:** $5,893.31  
**Total Order Qty:** 195

### Vendor Items

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<tr>
<th>Item Name</th>
<th>Qty Needed</th>
<th>UofM</th>
<th>Shelf Count</th>
<th>Stock Unit</th>
<th>Order Quantity</th>
<th>Purchased Quantity</th>
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<td>12/32 OZ</td>
<td>1</td>
<td>12/32 OZ</td>
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<tr>
<td>3d Milk Skim 1/2 Pint (MilkS2Pint)</td>
<td>240</td>
<td>1/2 pint</td>
<td>0</td>
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<td>24/5 pt</td>
</tr>
<tr>
<td>4 Bacon Layflat 22/26 Ct (30)</td>
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<td>18</td>
<td>Pound</td>
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<td>1/15 Lb</td>
</tr>
<tr>
<td>4 Crab Meat Claw Pasteurized (391)</td>
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<td>1 Lb</td>
<td>0</td>
<td>12/1 Lb</td>
<td>2</td>
<td>6/1 Lb</td>
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</tbody>
</table>

### Excluded Items

**Advanced Options**

- Show Items from Par
- Show Items from Menus
- Show Items added by User

**Reports:** Select a value
### Item requirements for Crab Meat Claw Pasteurized (391) on 4/19/2017

<table>
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<tr>
<th>Date</th>
<th>Item Name</th>
<th>Servicing</th>
<th>Meal</th>
<th>Status</th>
<th>Portions</th>
<th>Qty N.</th>
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</thead>
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<tr>
<td>4/19/2017</td>
<td>Quiche Seafood-5 oz</td>
<td>Dinner</td>
<td>Retirement Village Dining</td>
<td>In Progress</td>
<td>90</td>
<td>11.25</td>
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</table>

Changes made to menu item quantities, recipes, or ingredients will not affect the calculations on this worksheet. If changes are made, manually adjust the order quantity or create a new worksheet to reflect your changes.
### Interactive Week at a Glance

#### Dining Spring Summer 2019

**Day 1: Mon.**
- **Breakfast**: Juice of Choice or Cereal of Choice, Fresh Fruit, Egg, Wheat Toast, Pancakes or Syrup, Coffee or Hot Tea
- **Lunch**: Roast Beef, Muffin, Mashed Potatoes, Green Salad, Muffin, Meringue, Lemon Meringue Pie
- **Supper**: Cream of Asparagus Soup, Stuffed Cabbage Rolls, Muffin, Pineapple Dump Cake

**Day 2: Tue.**
- **Breakfast**: Juice of Choice or Cereal of Choice, Fresh Fruit, Egg, Wheat Toast, Pancakes or Syrup, Coffee or Hot Tea
- **Lunch**: Fish Fillet or Cheese, Broccoli & Cauliflower, Muffin, Meringue, Applesauce Pie
- **Supper**: Beef Vegetable Soup, Baked Ziti with Sauce, Grilled Corn on the Cob, Muffin, Meringue

**Day 3: Wed.**
- **Breakfast**: Juice of Choice or Cereal of Choice, Fresh Fruit, Egg, Wheat Toast, Pancakes or Syrup, Coffee or Hot Tea
- **Lunch**: Baked Ziti with Cheese, Broccoli & Cauliflower, Muffin, Meringue, Apple Cinnamon Muffin
- **Supper**: Chicken Breast, Baked Cornish Hens, Muffin, Meringue, Mixed Salad

**Day 4: Thu.**
- **Breakfast**: Juice of Choice or Cereal of Choice, Fresh Fruit, Egg, Wheat Toast, Pancakes or Syrup, Coffee or Hot Tea
- **Lunch**: Country Fried Steak w/ Cream Gravy, Mixed Vegetables, Muffin, Meringue, Mandarin Oranges
- **Supper**: Chicken a la King, Baked Rice, Asparagus Casserole, Muffin, Meringue

**Day 5: Fri.**
- **Breakfast**: Juice of Choice or Cereal of Choice, Fresh Fruit, Egg, Wheat Toast, Pancakes or Syrup, Coffee or Hot Tea
- **Lunch**: Smothered Pork Loin, Mixed Vegetables, Muffin, Meringue, Applesauce Pie
- **Supper**: Italian Wedding Soup, Chicken Salad Sandwich on Wheat, Muffin, Meringue, Mixed Salad

**Day 6: Sat.**
- **Breakfast**: Juice of Choice or Cereal of Choice, Fresh Fruit, Egg, Wheat Toast, Pancakes or Syrup, Coffee or Hot Tea
- **Lunch**: Herbed Turkey, Baked Chicken, Muffin, Meringue, Mixed Salad
- **Supper**: BBQ Pork Platter, Baked Potato Wedges, Muffin, Meringue

**Day 7: Sun.**
- **Breakfast**: Juice of Choice or Cereal of Choice, Fresh Fruit, Egg, Wheat Toast, Pancakes or Syrup, Coffee or Hot Tea
- **Lunch**: Italian Wedding Soup, Chicken Salad Sandwich on Wheat, Muffin, Meringue, Mixed Salad
- **Supper**: Mixed Salad, Baked Chicken, Muffin, Meringue, Mixed Salad
# Interactive Week at a Glance

|--------------|--------------|--------------|--------------|--------------|--------------|--------------|

## Breakfast
- Juice of Choice
- Cereal of Choice
- Fresh Fruit
- Egg
- English Muffin
- Margarine & Jelly
- Coffee or Hot Tea
- Pancakes
- Milk
- + Bacon

## Lunch
- Prime Rib
- Baked Potato
- Sour Cream
- Creamed Spinach
- Baked Ham with Fruit Sauce
- Creamed Dressing
- Broccoli Casserole
- Wheat Dinner Roll or Bread
- Muffins
- Pineapple with Honey
- Milk
- Beverage of Choice

## Supper
- Ham Croquette
- Honey Glaze
- Cornflakes
- Red Skin Potatoes
- Sliced Carrots
- Turkey Reuben Sandwich
- Cheese Frittata
- Home Fries
- Potato Salad
- Parsley Buttered Carrots
- Baked Tomatoes

## Interactive Week at a Glance

- Juice of Choice
- Cereal of Choice
- Fresh Fruit
- Egg
- Baked Omelet
- Wheat Toast
- Margarine & Jelly
- Coffee or Hot Tea
- Scrambled Egg with Cheese
- Waffle
- Margarine & Syrup
- Coffee or Hot Tea
- Breakfast Ham
- Wheat Toast
- Margarine & Jelly
- Milk
- Coffee or Hot Tea

- Baked Tilapia
- Greek Chicken
- Garlic Mashed Potatoes
- Orzo
- Asparagus Cuts
- Roasted Brussels Sprouts
- Wheat Dinner Roll or Bread
- Margarine
- Mandarin Oranges
- Oatmeal Raisin Cookies
- Milk
- Beverage of Choice

- Veal Piccata
- Fish Fillet
- Lemon Wedge
- Pasta
- Potatoes O'Brien
- Italian Vegetable Blend with Broccoli
- Braised Cauliflower
- Wheat Dinner Roll or Bread
- Margarine
- Ice Cream Sundae
- Pear Halves
- Fruit Salad
- Ice Cream

- Roast Turkey
- Savory Pork Roast
- Oven Roasted Potatoes
- Black-Eyed Peas
- Zucchini
- Breaded Chicken
- Wheat Dinner Roll or Bread
- Margarine
- Red Velvet Cake
- Fruit Salad
- Milk
- Beverage of Choice

- Vegetable Cheese Pizza
- Ham and Cheese Pizza
- Baked Ziti with Cheese
- Garlic Bread
- Lettuce Tomato and Onion Salad
- Marinated Garden Salad
- Tomato Mushroom Soup
- Saltine Crackers
- Seafood Salad
- Chicken & Corn
- Black Jack Burger
- Grill Cheese
- Assorted Salad Dressing
- Dill Pickle Salad
- Tangy Coleslaw
- Mediterranean Salad
- Caramel Brownie
- Caramel Apple
- Coffee or Hot Tea

- Muffins
- Coffee or Hot Tea
- Baked Omelet
- Wheat Toast
- Margarine & Jelly
- Coffee or Hot Tea
- Scrambled Egg with Cheese
- Waffle
- Margarine & Syrup
- Coffee or Hot Tea
- Breakfast Ham
- Wheat Toast
- Margarine & Jelly
- Milk
- Coffee or Hot Tea

- Baked Tilapia
- Greek Chicken
- Garlic Mashed Potatoes
- Orzo
- Asparagus Cuts
- Roasted Brussels Sprouts
- Wheat Dinner Roll or Bread
- Margarine
- Mandarin Oranges
- Oatmeal Raisin Cookies
- Milk
- Beverage of Choice

- Veal Piccata
- Fish Fillet
- Lemon Wedge
- Pasta
- Potatoes O'Brien
- Italian Vegetable Blend with Broccoli
- Braised Cauliflower
- Wheat Dinner Roll or Bread
- Margarine
- Ice Cream Sundae
- Pear Halves
- Fruit Salad
- Ice Cream

- Roast Turkey
- Savory Pork Roast
- Oven Roasted Potatoes
- Black-Eyed Peas
- Zucchini
- Breaded Chicken
- Wheat Dinner Roll or Bread
- Margarine
- Red Velvet Cake
- Fruit Salad
- Milk
- Beverage of Choice

- Vegetable Cheese Pizza
- Ham and Cheese Pizza
- Baked Ziti with Cheese
- Garlic Bread
- Lettuce Tomato and Onion Salad
- Marinated Garden Salad
- Tomato Mushroom Soup
- Saltine Crackers
- Seafood Salad
- Chicken & Corn
- Black Jack Burger
- Grill Cheese
- Assorted Salad Dressing
- Dill Pickle Salad
- Tangy Coleslaw
- Mediterranean Salad
- Caramel Brownie
- Caramel Apple
- Coffee or Hot Tea

- Muffins
- Coffee or Hot Tea
- Baked Omelet
- Wheat Toast
- Margarine & Jelly
- Coffee or Hot Tea
- Scrambled Egg with Cheese
- Waffle
- Margarine & Syrup
- Coffee or Hot Tea
- Breakfast Ham
- Wheat Toast
- Margarine & Jelly
- Milk
- Coffee or Hot Tea

- Baked Tilapia
- Greek Chicken
- Garlic Mashed Potatoes
- Orzo
- Asparagus Cuts
- Roasted Brussels Sprouts
- Wheat Dinner Roll or Bread
- Margarine
- Mandarin Oranges
- Oatmeal Raisin Cookies
- Milk
- Beverage of Choice

- Veal Piccata
- Fish Fillet
- Lemon Wedge
- Pasta
- Potatoes O'Brien
- Italian Vegetable Blend with Broccoli
- Braised Cauliflower
- Wheat Dinner Roll or Bread
- Margarine
- Ice Cream Sundae
- Pear Halves
- Fruit Salad
- Ice Cream
## Interactive Week at a Glance

### Breakfast
- Juice of Choice
- Cereal of Choice
- Fresh Fruit
- Egg
- Pancakes
- Milk
- Coffee or Hot Tea
- Bacon
- English Muffin
- Margarine & Jelly
- Milk
- Coffee or Hot Tea

### Lunch
- Prime Rib
- Baked Potato
- Sour Cream
- Creamed Spinach
- Baked Ham with Fruit Sauce
- Cornbread Dressing
- Broccoli Casserole
- Herbed Pork Chop
- Salisbury Steak
- Pinto Beans with Onions
- Noodles
- Yellow Squash
- California Vegetable Blend
- Wheat Dinner Roll or Bread
- Mashed Potatoes
- Lemon Pound Cake
- Fruit Pudding
- Milk
- Beverage of Choice
- Pineapple with Cherry

### Supper
- Ham Croquette
- Honey Glaze
- Cornflakes
- Red Skin Potatoes
- Sliced Carrots
- Parsley Buttered Carrots
- Fried Rice
- Tomato Soup
- Pasta
- Grilled Chicken
- Turkey Reuben Sandwich
- Cornflake Fish
- Home Fries
- Muffin
- Margarine
- Pizza
- Beef Stroganoff
- Green Beans
- Peppered Corned Beef
- Stroganoff
- Pesto Pasta
- Grilled Cheese

### Corporate Office

#### Average Daily Cost

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<th>Menu Cycle:</th>
<th>Average Daily Cost</th>
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<td>Summer-2018</td>
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<td></td>
<td>Breakfast</td>
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<td>Day 1</td>
<td>$6.68</td>
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<td>Day 2</td>
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<td>Day 7</td>
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<td>AVG Week1</td>
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<td>Day 8</td>
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<td>Day 19</td>
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Select a Report
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<th>Supper</th>
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<td>Prime Rib</td>
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<tr>
<td>Cereal of Choice</td>
<td>Herbed Pork Chop</td>
<td>Honey Glaze</td>
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<tr>
<td>Fresh Fruit</td>
<td>Baked Potato</td>
<td>Cornflake Fish</td>
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<tr>
<td>Egg</td>
<td>Sour Cream</td>
<td>Home Fries</td>
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<tr>
<td>Bacon</td>
<td>Creamed Spinach</td>
<td>Muffin</td>
</tr>
<tr>
<td>+ Pancakes</td>
<td>Baked Ham with Fruit Sauce</td>
<td>Parsley</td>
</tr>
<tr>
<td>Milk</td>
<td>Creamed Spinach</td>
<td>Buttered Carrots</td>
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<tr>
<td>Coffee or Hot Tea</td>
<td>Pinto Beans with Onions</td>
<td>Savory Spinach</td>
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<tr>
<td></td>
<td>California Vegetable Blend</td>
<td>Red Skin Potatoes</td>
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<td></td>
<td>Wheat Dinner Roll or Bread Margarine</td>
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<td>Lemon Pound Cake</td>
<td>Wheat Dinner Roll or Bread</td>
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<td>Fruit Ping</td>
<td>Grilled Cheese</td>
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<td>Pepper and Onions</td>
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</tbody>
</table>
# Interactive Week at a Glance

## Breakfast
- Juice of Choice
- Cereal of Choice
- Fresh Fruit
- Egg
- Bacon
- Pancakes
- Milk
- Coffee or Hot Tea

## Lunch
- Prime Rib
- Baked Potato
- Sour Cream
- Creamed Spinach
- Baked Ham with Fruit Sauce
- Cornbread Dressing
- Broccoli Guns
- Wheat Dinner Roll or Bread
- Margarine
- Fruit Crisp
- Pineapple with Cherry
- Milk
- Beverage of Choice

## Supper
- Ham Croquette
- Honey Glaze
- Coriander Fish
- Red Skin Potatoes
- Sliced Carrots
- Savory Sprouts
- Wheat Dinner Roll or Bread
- Cheese Fritatta
- Home Fries
- Muffin
- Margarine
- Wild Blend Rice
- Whipped Sweet Potatoes
- Mixed Greens
- Cauliflower
- Parsley Buttered Carrots
- Baked Tomatoes
- Marinated Pork Loin
- Assorted Salad Dressing
- Dill Potato Salad
- Three Bean Salad
- Marinated Garden Salad
- Satinee Crackers
- Seafood Salad
- Chicken & Cumplings
- on a Croissant
- Wheat Dinner Roll or Bread
- Margarine
- Baked Ziti with Cheese
- Garlic Bread
- Lettuce Tomato and Onion
- Marinated Garden Salad
- Steamed Vegetables
- Caramel Brownie

---

## Dining Spring Summer-2018

**Diet: Regular/No Added Salt**

**Blue Print Nutrition Goals**

<table>
<thead>
<tr>
<th>Nutritional Goal</th>
<th>Week 1</th>
<th>Week 2</th>
<th>Week 3</th>
<th>Week 4</th>
<th>Week 5</th>
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<td>3,388.43</td>
<td>3,174.71</td>
<td>3,320.09</td>
<td>3,301.91</td>
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<tr>
<td>CA MG</td>
<td>1,619.29</td>
<td>1,516.57</td>
<td>1,563.14</td>
<td>1,618.97</td>
<td>1,621.71</td>
<td>1,586.66</td>
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<tr>
<td>K MG</td>
<td>4,282.71</td>
<td>4,160.00</td>
<td>4,451.57</td>
<td>3,420.43</td>
<td>4,372.43</td>
<td>4,368.23</td>
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<tr>
<td>P MG</td>
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<td>2,623.29</td>
<td>2,049.43</td>
<td>1,970.00</td>
<td>1,959.40</td>
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<tr>
<td>VITA C MG</td>
<td>1,155.00</td>
<td>1,334.57</td>
<td>1,516.00</td>
<td>1,197.00</td>
<td>1,400.93</td>
<td>1,320.65</td>
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<tr>
<td>VITC MG</td>
<td>200.63</td>
<td>215.30</td>
<td>222.83</td>
<td>219.34</td>
<td>218.71</td>
<td>215.36</td>
</tr>
</tbody>
</table>

**Summary**

- Blue Print Nutrition Goals
- KCAL: 2,595.88
- CHO Gram: 351.56
- PRO Gram: 107.18
- FAT Gram: 90.15
- SFA Gram: 29.41
- CHOL MG: 407.14
- TDFB Gram: 24.85
- NA Gram: 3,301.91
- CA MG: 1,586.66
- K MG: 4,368.23
- P MG: 2,643.34
- VITA C MG: 1,320.65
- VITC MG: 215.36
<table>
<thead>
<tr>
<th>Unit Name</th>
<th>Avg Cost/Day</th>
<th>Distribution Center(s)</th>
<th>% Contract</th>
<th>% OG</th>
</tr>
</thead>
<tbody>
<tr>
<td>Landworth Senior Solutions - AL</td>
<td>$5.41</td>
<td>Prime Vendor DC2</td>
<td>79%</td>
<td>82%</td>
</tr>
<tr>
<td>LSS - Masey Pointe</td>
<td>$4.81</td>
<td>Prime Vendor DC4</td>
<td>80%</td>
<td>79%</td>
</tr>
<tr>
<td>LSS - Heidel Way</td>
<td>$5.41</td>
<td>Prime Vendor DC2</td>
<td>79%</td>
<td>82%</td>
</tr>
<tr>
<td>LSS - Lenton Woods</td>
<td>$5.02</td>
<td>Prime Vendor DC2</td>
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<td>82%</td>
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<tr>
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<tr>
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<tr>
<td>LSS - Pleasantville</td>
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<td>LSS - West Park</td>
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</table>
Focusing Across the Continuum of Care

Dining Needs Differ

Post-Acute, Rehab
Skilled Nursing
Memory Care
Assisted Living
Independent Living
Table-side Ordering
CBORD® Selective Dining

For Assisted Living, Memory Care, and Skilled Nursing
Manual Resident Food Service

Altered Diet:
- Robert Russo - Nectar thickened liquids - presented in refrigeration in broth-based soups, cereals, etc.
- Larry Johnson - Sugar free desserts - unable to immediately post treat
- Leroy Walker - Likes sugar free desserts
- Lucy Martinez - Regular texture and nectar thickened liquids - All meat dishes - No milk products
- Melvin Lee - Sugar free desserts - Allergies in cucumbers, shrimp, red sauce
- Ruby Lewis - Vegan
- Mary Smith - No caters - Sweet potatoes
- Melvin Lee - No fish
- Leo Martinez - No fish
- John Russo - Vegan
- Joe Martinez - No fish
- Charles - Vegan (breakfast)

Health Shakes - Josephine, Charles (breakfast), Ella, and Jane

Health Shakes:
- Harry - Ensure at lunch and dinner (in nurse closet)
- Shirley F (122) Health Shakes

Morning and evening shifts feed Callie (dry/wet food mix)

Allergies:
- No chocolate, no nuts, no meat, no milk products, no dairy, no fish, no eggs, no soy, no shellfish, no wheat bread

Yes: Shrimp, lobster, steak, steak.
Time of Service Ordering
For Assisted Living, Memory Care, and Skilled Nursing

Resident Engagement
Menu offerings are customized for each resident.

Staff Engagement
Empower servers with menu information and resident dining preferences.

Safety
Offer the appropriate diet and consistency. Respect food allergies.

Improved Forecasts
Improve future forecasts from a history of all resident orders.

Resident Order History
Reference a resident’s past orders for Family inquiries or intake analysis.

Measurable Outcomes
Residents who order closer to service have better intake.
Dislikes are indicated but still selectable

Optionally bundle sides

Easily change table assignment with deliver to room option

“Always Available” and Beverage Lists are pre-corrected for each resident

Specify Half Portion and Service Notes: No Butter

Quickly access:
- Full description
- Ingredient List
- Nutrition Facts
<table>
<thead>
<tr>
<th>Item Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCRAMBLED EGGS' &amp; HAM (3 OZ)</td>
<td>1</td>
</tr>
<tr>
<td>Pureed WHITE TOAST (1 SLICE)</td>
<td>1</td>
</tr>
<tr>
<td>Pureed BAKED MAPLE APPLE HALVES (HALF)</td>
<td>1</td>
</tr>
<tr>
<td>Pureed ENSURE STRAWBERRY (8 OZ CAN)</td>
<td>1</td>
</tr>
</tbody>
</table>

Messages:
- This is test Notes 1
- This is test Notes 2

 küçük \(\text{Brown, Ellie June}\)

**Diet:**  •  •  • Reg', Pureed,

**DOB:** 10/8/1913
**Non-Item Preferences:** Cranberry (S)
**12/20/2016**

**Table:** 1  **Seat:** ABC-123

**Server Name:** Chris Pate
Use Selective Dining tablets for Mobile Menu Entry for multiple meals or days

Avoid paper menu collection and re-entry
Dining Room
Residents

Breakfast Table

- Bill Willard (Room: 008, Table: 3)
- Diane Goff (Room: 010, Dining in room)
- Edward Frane (Room: 010, Dining in room)
- Frank Lane (Room: 004, Table: 4)
- Frank Mills (Room: 002, Table: 7)
- John Smith (Room: 008, Table: 3)
- Diane Goff (Room: 010, Regular/NAG)
- John Williams (Room: 011, Table: 7)
- Julie Kiin (Room: 004, Dining in room)
- Sally Sims (Room: 004, Regular/NAG)
- Thomas Tessi (Room: 011, Table: 1)
- Viola Does (Room: 012, Dining in room)

Main DR

- Find a resident
- 6 not ordered
- 3 open orders
- 4 ordered
- 0 Declined
Thank You

Questions and Answers